

|LONGEVITY BIRTHDAY CELEBRATION|

Promotion Valid till 31 Dec 2009

\$818.00++ (9-course) per table

Minimum of 50 persons required

IN CELEBRATION

- ◆ 9-Course "Longevity" Cantonese Cuisine by our award-winning Wan Hao Chinese Restaurant chefs
- ◆ Celebrate this special occasion in the comforts of your own private Function Room with banquet set-up
- ◆ Free flow of soft drinks and mixers throughout the event
- ◆ Complimentary "Longevity" ice carving in Mandarin for your decoration
- ◆ Complimentary Longevity Buns
- ◆ Complimentary car park passes for 20% of confirmed attendance
- ◆ One complimentary bottle of Red Wine for every confirmed table

JUST A BIT MORE

Red Wine

Yellow Tail Shiraz | S\$38.00nett

D'Arenberg The Stump Jump | S\$45.00nett

White Wine

Yellow Tail Chardonnay | S\$38.00nett

D'Arenberg The Stump Jump | S\$45.00nett

Entertainment

Karaoke System with KJ (minimum of 4 hours) | S\$950nett

3 Piece Jazz Ensemble (45 minutes per set) | S\$900nett

Please contact our Catering Hotline at 6831 4753 for enquires or
Email mhrs.sindt.sales@marriotthotels.com

prices are subject to 10% service tax and prevailing taxes
Kindly note that all prices quoted are subject to change at the discretion of the hotel

| 2009 Longevity Set Menu Dinner I |

Longevity Buns

寿桃

Cold Combination Platter of Suckling Pig Slices, California Maki, Prawn Salad & Crab Claws with Mashed Taro

乳猪件，加州卷寿司，鲜果沙律虾，荔茸炸蟹

Stir-fried Scallops & Shrimps in 'Sze-Chuan' Style

川辣翡翠玉带炒虾仁

Braised Superior Shark's Fin with Conpoy & Bamboo Fungus

红烧瑶柱竹鲍翅

Braised Flower Mushrooms with Sea Cucumber & Spinach

翡翠花菇烩海参

Steamed Sea Perch Fillet with Shredded Ham & Mushroom

古法蒸鲈鱼柳

Wan Hao Signature Crispy Roast Chicken

万豪炸子鸡

Longevity Noodles with Seafood and Quail Eggs

长寿蛋海鲜面线

Chilled Strawberry Pudding

草莓冻布丁

Chinese Tea

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| 2009 Longevity Set Menu Dinner II |

Longevity Buns

寿桃

Combination Platter of Soft Shell Crab Maki, Roast Duck, Vermicelli Roll, Japanese Mini Octopus & Spicy Jellyfish

软骨蟹寿司, 明炉烧鸭, 银丝春圈, 迷你八爪鱼, 麻辣海蜇

Deep-fried Shrimp with Mashed Taro

酥炸荔茸凤尾虾

Braised Superior Shark's Fin with Fish Maw & Shredded Chicken

红烧花胶鸡丝翅

Braised Crabmeat, Conpoy & Flower Mushrooms with Spinach

翡翠蟹瑶烩花菇

Steamed Garoupa with Home-made Bean Paste

家乡面酱蒸星斑

Crispy Roast Chicken with Naam-Yue Sauce

南乳脆皮吊烧鸡

Longevity Noodles with Seafood and Quail Eggs

长寿蛋海鲜面线

Chilled Papaya Sago with Coconut Milk

冻万寿椰汁西米露

Chinese Tea

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